

BY THE GLASS

SPARKLING

- Prior Bortolomiol, Prosecco 15
- Chandon, Blanc de Pinot Noir 17
- Bailly-Lapierre Brut, Rosé 16

WHITE

- Testarossa, Cuvée Los Gatos, Chardonnay 15
- Maritana by Donald Patz "La Rivière", Chardonnay 18
- Rombauer, Chardonnay 22
- Balletto, Rosé 14
- Gradis'Cuitta, Pinot Grigio 15
- Allan Scott, Sauvignon Blanc 16

RED

- Hess, Shirtail Ranches, Cabernet Sauvignon 16
- Justin, Cabernet Sauvignon 19
- Post & Beam by Far Niente, Cabernet Sauvignon 22
- Faust, Cabernet Sauvignon 35
- Silver Oak Alexander Valley, Cabernet Sauvignon 55
- Trefethen, Merlot - Napa Valley 18
- Cloudline by Drouhin, Pinot Noir 15
- Cumulus, Pinot Noir 18
- Bruliam, Soberanes Vineyard, Pinot Noir 22
- Ridge, Three Valleys, Zinfandel 17
- Maal, Biutiful, Malbec 14
- The Prisoner, Red Blend 25

**A maximum of 1 bottle of wine per 4 guests can be uncorked at a fee of \$30 per bottle.*

DRAUGHT BEERS

- Fort Point, Super Dry Apple Cider (6.4%) 11
- Trumer Pils, Pilsner (4.9%) 11
- Firestone Walker 805, Blonde Ale (4.7%) 11
- Strike, Blonde Ale (4.5%) 11
- Stella Artois, Lager (5.2%) 11
- Golden Road, Mango Cart Wheat Ale (4.0%) 11
- Allagash White, Belgian-Style Wheat (5.0%) 11
- Drake's, Hefeweizen (4.5%) 11
- Delirium Tremens, Belgian Strong Ale (8.5%)
10 oz - 13 16 oz - 18
- Lagunitas, A Little Sumpin', Sumpin' Ale (7.5%) 11
- Firestone, Mind Haze, Tropical IPA (6.2%) 11
- Deschutes, Fresh Squeezed, IPA (6.4%) 11
- Henhouse, IPA (6.9%) 11
- Ballast Point, Sculpin, IPA (7.0%) 11
- Almanac, Hazy IPA (6.1%) 11
- Anderson Valley, Amber Ale (5.8%) 11
- North Coast, Imperial Stout (9.0%)
10 oz - 9 16 oz - 13

BOTTLED BEERS

- Modelo Especial, Corona, Heineken, Clausthaler NA 7

LIGHTER FARE

*SLIDER

Beef patty, herb aioli 4
Add Cheese 1

WILD MUSHROOM TACOS

Arugula, truffle oil, corn tortilla,
avocado-mango salsa, herb aioli 16

FLATBREAD

Sundried tomato pesto, wild mushrooms,
burrata, asparagus, parmesan 18

HAPPY HOUR

THE SELECTIONS ABOVE MAY BE
ENJOYED AT HALF PRICE IN THE BAR

MONDAY—FRIDAY 3:30PM TO 6PM
SATURDAY 5PM TO 7PM

\$2 RAW OYSTERS ON FRIDAYS 3:30 TO 6PM

HAPPY HOUR DRINKS

ROSÉ 10

Inquire for selection.

WHITE WINE 10

Inquire for selection.

RED WINE 10

Inquire for selection.

DRAFT BEER 7

Inquire for selection.

FEATURED COCKTAIL 10

Inquire for selection

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, eggs or unpasteurized milk may increase
your risk of foodborne illness.*

LIGHTER FARE

STEAMED MUSSELS

Beef chorizo, jalapeño, scallions,
tomatoes, cilantro, white wine,
butter, garlic toast 15

*CHIPOTLE STEAK BITS

Chipotle-blue cheese aioli 22

FRIED CALAMARI

Romano, parmesan, garlic, herbs 20

GARLIC FRIES

Cajun spices, parmesan 14

HAPPY HOUR

THE SELECTIONS ABOVE MAY BE
ENJOYED AT HALF PRICE IN THE BAR

MONDAY—FRIDAY 3:30PM TO 6PM

SATURDAY 5PM TO 7PM

\$2 RAW OYSTERS ON FRIDAYS 3:30PM TO 6PM

*OYSTERS ON THE HALF SHELL

Today's Selection 3.50

Rockefeller 6.00

*CARPACCIO

Peppered filet, arugula, red onions,
parmesan, fried capers,
anchovy Dijon, crostini 21

*APPETIZER SAMPLER

Chipotle steak bits, fried calamari,
blackened garlic fries 40

ARTISAN CHEESE BOARD

Spiced nuts, dried fruit,
apricot jam 26

Parties of 8 or more will incur an 18% service charge.

HANDCRAFTED COCKTAILS

BLOOD AND SAND

Highland Park 12yr, Antica sweet vermouth,
Cherry Heering, fresh squeezed orange 17

SPANISH GIN TONIC

Hendrick's gin, Fever~Tree Mediterranean tonic, mint,
cucumber, kiwi, juniper berries, orange peel 17

BLACKBERRY MINT BEE'S KNEES

Barr Hill gin, honey, lemon, mint, muddled blackberries 17

SUNDOWN

Tito's vodka, limoncello, Aperol, lemon, blood orange purée 17

BLACKBERRY SIDECAR

Hennessy VS cognac, Cointreau, lemon, blackberry purée,
plum bitters, orange zest sugar rim 17

STRAWBERRY CREAM MARGARITA

Fortaleza Blanco tequila, muddled strawberries, lime juice,
Liquid Alchemist Coconut cream, Cointreau, agave,
strawberry-sugar rim 17

SCARLET LETTER

Elijah Craig bourbon, Quintessentia Amaro Nonino,
Carpano Antica Formula Vermouth, lemon juice,
house-made blackberry-pear jam 17

AFFOGATO ESPRESSO MARTINI

Skyy house-infused vanilla vodka, Kahlua, espresso,
scoop vanilla ice cream 18

EAST 8 HOLD UP

Tito's vodka, Aperol, pineapple juice, lime juice,
passion fruit purée 17

VIVA LA VIDA

Maestro Dobel Diamante tequila, lychee,
lemon, agave, muddled raspberries 17

PIÑA MEZCAL

Mezcal Unión Uno, Ancho Reyes chile liqueur,
lime, agave, pineapple 17

AGED BRAZILIAN DAIQUIRI

Pineapple, vanilla bean & brown sugar infused in
light rum, dark rum, & spiced rum 17

AGED TROPIC OLD FASHIONED

Elijah Craig bourbon, infused pineapple, cinnamon,
Madagascar vanilla bean, brown sugar, old fashioned bitters 19

BARREL AGED

Manhattan | Maple Old Fashioned | Negroni 22
Inquire for additional selections. While available.

WHISTLEPIG BARREL AGED

SMOKED OLD FASHIONED

WhistlePig 10 Year, Luxardo, blended bitters 38

AGED 6-8 WEEKS IN CHARRED WHITE OAK BARREL

MOCKTAILS

MIXED BERRY LEMONADE

Mixed berry purée, muddled mint, lime juice, soda 11

MANGO-PASSION FRUIT

Mango & passion fruit purée, lemon juice, soda 11

Beverage Director - Otto Salguero